

## 良質落花生品質分析

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**摘要：**(1)為生產高產且莢果加工品質優良的落花生，本試驗前曾以南改系 150~157 號等品系為材料，探討本場新育成品系其莢果加工產品的品質。莢果於成熟期收穫後，洗淨曬乾、分別進行焙炒及蒜味花生的官能品評分析，研究顯示為求其莢果加工之最佳品質，建議不同型式的加工產品，極需用不同的品種為材料。(2)本試驗研究顯示出，新育成之品種(系)的水分含量、粗蛋白質含量、粗脂肪含量與粗灰分等基本組成分有所不同，唯差異性不大。水分含量約在 10%以下，粗灰分約在 2~4%之間，粗脂肪、粗蛋白質之含量差異不大。品系間並未有特殊異常的成分含量。另進行莢果之加工品質分析，收穫後洗淨，分別進行水煮、蒸煮、冷凍及焙炒等不同型式之莢果加工之官能品評分析，研究結果顯示，水煮花生之色澤、口感各品種(系)，均無明顯的差異。風味仍以台南 11 號較佳。焙炒花生之香氣，各品種(系)間，仍以台南選 9 號之焙炒香氣最佳。

## Quality Analysis of Peanuts

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**Abstract:** The experiment was conducted at Yun-Lin Hisen, the major peanut production area, with the purpose to understand the quality of peanut varieties and lines bred by Tainan District Agricultural Improvement Station. Pods harvested at optimum stage were processed as roasted peanut, in-shell peanuts with garlic flavor and water steamed. The experiment results showed that chemical composition in the kernel were different among varieties and lines. According the panel test : Tainan S. No. 9 is still suitable for processing roasted peanut, Tainan No.12 is more suitable for processing in-shell peanut with garlic flavor.